CORPORATE CATERING MENU

GLOBALLY INSPIRED CUISINE
SERVING NEW JERSEY SINCE 2003

CONTACT US
973-865-8057
DREW@THEFRUITEDPLAIN.COM
WWW.THEFRUITEDPLAIN.COM
**BREAKFAST**

8 person minimum per item

**MORNING GLORY** – An arrangement of muffins and bagels with cream cheese and jam

- Add flavored cream cheeses $4 half pint Cinnamon walnut, scallion, horseradish bacon, vegetable, and smoked salmon

$3.99

**ENGLISH BREAKFAST** – Old Fashioned raisin scones and sliced tea breads served with butter & jam

$4.50

**CHOCOLATE CHIA PUDDING PARFAIT** – with granola almond coconut crunch

$3.50

**OVERNIGHT OATMEAL PARFAIT** – Blended with oats, yogurt, topped with dried fruit, almonds and apples

$3.95

**YOGURT PARFAIT** – Low fat vanilla yogurt with seasonal berries and our house-made granola

$3.50

**ITALIAN EGG FRITTATA WEDGES** – Tomato, spinach & feta

Sausage, provolone & caramelized onion
Spinach, Leek, sweet potato & Goat cheese
Prosciutto, Fontina & caramelized onion

- Choice of one, 8 person minimum each

$3.95

**HAM, EGGS & CHEESE CUPS** – Seasoned eggs baked in muffin molds with ham and cheese

$4.75

**SCRAMBLES EGGS**

- Egg Whites for $1 additional

$3.00

**PANCAKES** – Plain, banana, blueberry or chocolate chip with maple syrup

$3.99

**CINNAMON BRIOCHÉ FRENCH TOAST** – Maple syrup

$4.50

**SMOKED SALMON DISPLAY** – Bagels, cream cheese, lettuce, shaved red onions, sliced tomatoes & capers

- some Item requires 24 to 48 hr notice

$7.99

**QUICHES, TARTS AND STRATA**

- Serves 8 to 10 –

$30.00 EACH

**QUICHE LORRAINE TART** – Bacon, caramelized onion, Gruyere, and ham

**SPINACH, SUN-DRIED TOMATO, OLIVE & GOAT CHEESE**

**ROSEMARY FOCACCIA STRATA** – Casserole layered with eggs, sausage, peppers & Provolone

**ROASTED VEGETABLE TART WITH MOZZARELLA, SUN-DRIED TOMATO & PESTO**
BREAKFAST SANDWICHES
8 person minimum per item

HEALTHY POWER WRAP – Egg white, fresh baby spinach, feta, green pepper Cholula sauce $5.75

SMOKED SALMON BIALY SANDWICH – Cream cheese, capers, tomato & red onion on house made Bialy $6.95

BREAKFAST QUESADILLA WEDGE – Eggs, scallion, black bean, corn, red pepper, cilantro & cheddar $4.50

Egg & Cheese Sandwich – on Kaiser roll or bagel $4.00
» Add Taylor ham, bacon or sausage for $1.50

HOUSE-CURED CANADIAN BACON SANDWICH – Egg, cheddar and Honey-mustard on house made Bialy $5.95

BREAKFAST BURRITO – Eggs, cheddar, Pico de gallo, avocado $4.50

BEVERAGES

TROPICANA JUICES – Apple, orange or cranberry juice bottles $2.50

POLAND SPRING WATER – Individual 16 oz bottles $1.25

SODA – Coke & Pepsi products regular and diet cans $1.50

REGULAR, DECAFFEINATED COFFEE OR TEA SERVICE – Served from pump pots or urns with milk, sweeteners, cups and stirrers $2.50 EACH

BOX OF COFFEE – includes cups, sweeteners, milk, stirrers $25.00
» serves up to 10 cups

ADDITIONS

SAUSAGE, HICKORY BACON OR GRILLED HAM $3.00

HOME STYLE HASH-BROWN POTATOES $2.50

SLICED FRUIT PLATTER $4.50

FRESH FRUIT & BERRY CUPS $3.95

FRUIT SALAD $3.50
VEGETARIAN

**VEGAN CROSTINI**  $60 SM, $120 LG
spiced carrot spread, truffled mushroom caviar, white bean & spinach, with crisp seasoned crostini breads

**VEGETABLE SUSHI ROLLS**  $40 SM, $75 LG
sweet potato, spinach & shiitake, cucumber, pepper & avocado with pickled ginger, wasabi & soy

**BAKED BRIE IN BRIOCHE**  $70
served with grapes, dried fruits sliced with breads 
» serves up to 15

**VEGGIE SUMMER ROLLS**  $65 SM, $130 LG
julienne vegetables with fresh cilantro & mint wrapped in rice paper served with spicy peanut sauce

**CURRIED VEGETABLE SAMOSA**  $49
Spicy Cilantro Yogurt Chutney
» three dozen per order

**TOMATO-BASIL BRUSCHETTA**  $35 SM, $70 LG
served with Italian bread crostini with olive oil & herbs

**VEGETABLE POT STICKERS**  $36
soy-ginger dipping sauce
» three dozen per order

**FOCACCIA FINGER SANDWICHES**  $40 SM, $80 LG
sweet potato, spinach & shiitake, cucumber, pepper, avocado with pickled ginger, wasabi & soy

**DEVILED EGGS**  $35 SM, $70 LG
traditional or Truffled (choose one)
» three dozen per order

**CRANBERRY & PECAN CHEESE BALL**  $40
served with grapes & crackers
» Serves 10 to 15

**FLATBREAD WEDGES**  $55
Caramelized onion, arugula, Gruyere / Pear, walnut, spinach & Gorgonzola
» three dozen per order

**MEDITERRANEAN DIPS**  $40 SM, $80 LG
hummus, baba ghanoush & cucumber raita with olives, spiced pita chips and vegetable crudites

**QUESADILLA WEDGES**  $45 SM, $85 LG
filled with black beans, corn, cheese, green onion & seasoning

**DEVILED EGGS**  $39
traditional or Truffled (choose one)
» three dozen per order

**GRILLED VEGETABLES**  $55 SM, $110 LG
vegetables with garnished with pesto and balsamic glaze

**ANTIPASTO SKEWER**  $59
roasted pepper, marinated mushroom, olive, mozzarella & basil
» three dozen per order

**FALAFEL**  $45 SM, $75 LG
Make your own mini falafel pita with cucumber, lettuce, peppers, tomato and raita sauce

**MOZZARELLA & TOMATO CAPRESE SKEWER**  $45
extra virgin olive oil, fresh basil, cracked pepper & balsamic glaze
» three dozen per order

© 2011 the fruited plain LLC. 973-865-8057 www.thefruitedplain.com
"Allergy statement: Menu items may contain or come in contact with wheat, eggs, peanuts, tree nuts, and milk for more information please contact us."
### STATIONARY APPETIZERS

Small serves up to 15 guests, Large up to 25 guests

#### MEAT & POULTRY

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>LONDON BROIL CROSTINI – sliced beef with red onion confit on garlic crostini with horseradish sauce</td>
<td>$60</td>
<td></td>
</tr>
<tr>
<td>TUSCAN ANTIPASTO $95 SM, $185 LG – Cured meats, cheeses, marinated vegetables, olives and sliced semolina bread</td>
<td></td>
<td></td>
</tr>
<tr>
<td>FOCACCIA FINGER $80 SM, $155 LG – roast beef &amp; horseradish cheddar Smoked ham &amp; Gruyere turkey &amp; Havarti</td>
<td></td>
<td>choose two</td>
</tr>
<tr>
<td>CHICKEN &amp; LEMONGRASS POT-STICKERS – Soy-Ginger dipping sauce</td>
<td>$42</td>
<td></td>
</tr>
<tr>
<td>MINI ASIAN TURKEY MEATBALLS – toasted sesame, scallion and Apricot Glaze</td>
<td>$45 SM, $90 LG</td>
<td></td>
</tr>
<tr>
<td>CHORIZO &amp; BACON STUFFED MINI TRI-COLOR PEPPERS – three dozen per order</td>
<td>$52</td>
<td></td>
</tr>
<tr>
<td>CHARCUTERIE $95 SM, $185 LG – Mortadella, chorizo, prosciutto, soppressata, pickled peppers, cornichons, olives, grain mustard, grapes &amp; sliced bread</td>
<td></td>
<td></td>
</tr>
<tr>
<td>CHICKEN QUESADILLA WEDGES – Chicken, black beans, corn, cheese, scallions and seasonings</td>
<td>$40 SM, $75 LG</td>
<td></td>
</tr>
<tr>
<td>CHICKEN WINGS – honey-sriracha / traditional BBQ / Korean / buffalo / chipotle BBQ / Lemon pepper parmesan – served with celery and blue cheese</td>
<td>$60 SM, $120 LG</td>
<td></td>
</tr>
<tr>
<td>TURKEY, POBLANO &amp; QUINOA STUFFED MINI PEPPERS – Topped with melted cheddar</td>
<td>$52</td>
<td></td>
</tr>
</tbody>
</table>

#### SEAFOOD

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>SALMON RILLETTE SPREAD – Made with poached and smoked salmon, shallot, lemon, dill &amp; sliced French baguettes</td>
<td>$4.50</td>
<td></td>
</tr>
<tr>
<td>CRISPY COCONUT SHRIMP SPRING ROLLS – Soy-Ginger dipping sauce</td>
<td>$52</td>
<td></td>
</tr>
<tr>
<td>CLASSIC JUMBO SHRIMP COCKTAIL – Premium Gulf shrimp with lemon &amp; cocktail sauce</td>
<td>$80</td>
<td></td>
</tr>
<tr>
<td>MOROCCAN CHARMOULA CHILLED SHRIMP – Grilled Jumbo spiced shrimp with lemon and tzatziki sauce</td>
<td>$80</td>
<td>three dozen per order</td>
</tr>
<tr>
<td>BACON WRAPPED SEA SCALLOPS – Skewered with orange sesame dipping sauce</td>
<td>$80</td>
<td>three dozen per order</td>
</tr>
<tr>
<td>TEMPURA SHRIMP – tamarind ginger sauce</td>
<td>$52</td>
<td>three dozen per order</td>
</tr>
</tbody>
</table>
SANDWICH LUNCHEON PACKAGES
8 person minimum order

CLASSIC LUNCH – Turkey, ham, roast beef & tuna salad sandwiches on sliced breads with cheese, lettuce and tomato. (Mustard & Mayo on the side) Choice of one Prepared salad $8.95

WORKING LUNCH – Specialty Sandwich platter and choice of a prepared salad $10.95

CONFERENCE LUNCH – Specialty sandwiches, mixed green salad and choice of prepared salad $12.95

POWER LUNCH – Specialty Sandwiches, choice of a green salad & prepared salad. Includes a chocolate chip cookie and Poland Spring water $14.95

EXECUTIVE LUNCH – Specialty Sandwiches, choice of a green salad & prepared salad. Includes miniature cookies, diet & regular sodas & Poland spring water $16.95

VIP LUNCH – Specialty sandwiches, choice of green salad & two prepared salads. Includes Miniature Bars & cookies with strawberries, regular & diet sodas, Poland spring water $19.95

BOX LUNCH – Wrapped Sandwich, a prepared salad, a cookie and chips Includes napkin and fork $13.50

BEVERAGES

JOES TEAS – Assorted regular & diet flavors $2.75

FLAVORED SPARKLING WATER $2.00

POLAND SPRING WATER – Individual 16 oz bottles $1.25

SODA – Coke & Pepsi products regular and diet cans $1.50

COFFEE & TEA

REGULAR, DECAFFEINATED COFFEE OR TEA SERVICE – Served from pump pots or urns with milk, sweeteners, cups and stirrers $2.50 EACH

TROPICANA JUICES – Apple, orange or cranberry juice bottles $2.50

ADDITIONS

BLONDIES & BROWNIES $3.00

MINIATURE COOKIE TRAY $2.75

CHOCOLATE CHIP COOKIES $1.50

FRUIT SALAD $3.50

CHOCOLATE COVERED STRAWBERRIES $1.75 » three dozen minimum order

SLICED FRUIT PLATTER $4.50

SESAME DINNER ROLLS AND BUTTER $2.00

CHIPS, ASSORTED FLAVORS $2.00

HOMEMADE SOUP, CUP $3.95

© 2021 The Fruited Plain LLC. 973-865-8057 www.thefruitedplain.com
SPECIALTY SANDWICHES

BAJA CHICKEN – Grilled chicken, avocado, romaine, red onion, tomato, chipotle mayo on Baguette $8.50

BALSAMIC EGGPLANT – Roasted peppers, mozzarella, pesto, and arugula on Baguette $7.50

CHICKEN MILANESE – Chicken Cutlet with tomato, pesto, fresh Mozzarella, greens, oil & vinegar on Baguette $8.50

HARTS FAVORITE – Roast turkey, Brie cheese, cranberry mustard and greens on rosemary square $7.95

HONEY BAKED HAM – Dilled Havarti, cole slaw, honey mustard on rosemary square $7.95

MOROCCAN VEGGIE – Hummus, grilled vegetables, greens and olive tapenade $7.50

ROAST BEEF – Cheddar, romaine & Horseradish Mayo on Baguette $8.95

SICILIAN – Ham, provolone, sopressata, romaine, tomato, red onion, oil & vinegar on Baguette $8.50

SMOKED TURKEY – Avocado, cheddar cheese, Dijon mayo & greens on rosemary square $7.95

TURKEY COBB – Blue cheese, bacon, avocado, onion, tomato, romaine & balsamic Vinaigrette $8.95

BALSAMIC CHICKEN – Grilled Chicken, roasted peppers, fresh mozzarella, arugula, basil mayo $8.50

TUSCAN VEGGIE – Roasted vegetables, smoked mozzarella, pesto and arugula on Rosemary square $7.50

GREEN SALADS

MIXED FIELD GREENS – Carrots, cucumber, tomato, sesame ginger vinaigrette

CAESAR SALAD – Romaine, Parmesan, croutons and Caesar dressing

BABY SPINACH SALAD – Toasted walnuts, Danish blue cheese, apples & shallot vinaigrette

MEDITERRANEAN ARUGULA SALAD – grilled vegetables & goat cheese with balsamic vinaigrette ADD $1

HARVEST GREENS – Greens with quinoa, butternut squash, cranberry, toasted pecans, feta cheese & Sherry-Dijon vinaigrette ADD $1

GREEK SALAD – Feta cheese, tomato, cucumber, olives, pepper, red onion over romaine with red wine vinaigrette ADD $1

» Add grilled chicken to any salad for $3.00 per person

» A La Carte ordering $3.95 per person
### UNIQUELY PREPARED SALADS

- Penne Caprese with Tomato, Basil & Mozzarella
- German Potato Salad
- Asian Quinoa & Edamame
- Chipotle Potato Salad
- Lemon Orzo with Spinach, Tomato & Olive
- Stilton Blue Cheese Potato Salad
- Zucchini Panzanella
- Southern Style Coleslaw
- Tuscan Farfalle Pasta with Grilled Vegetables & Pesto
- Chickpea, Cucumber & Tomato
- Ginger Sweet Potato with Wild Rice, Spinach, Almonds & Cranberry
- Waldorf Wheat Berry with Cranberry, Apple & Ginger
- Dilled Cucumber & Tomato

- Crunchy Thai Veggie Quinoa Slaw with Peanut
- Farfalle with Cannellini Beans, Tomato & Broccoli
- Curried Lentil with Spiced Eggplant & Mango
- Roasted Vegetable Orzo & Wild Rice
- French Lentils with Roasted Vegetables & Spinach
- Greek Farro with Feta, Cucumber & Olive
- Classic Macaroni
- Waldorf Wheat Berry with Cranberry, Apple & Ginger
- Dilled Red Bliss Potato
- Peanut Sesame Noodles

- A La Carte ordering $3.50 per person

### A LA CARTE SANDWICH PRESENTATIONS

- **The Fruited Plain** – four specialty sandwich choices up to 14 people, six choices up to 24 people, eight choices over 25 people  
  - $8.95
- **Whole Wheat Wraps** – four specialty sandwich choices up to 14 people, six choices up to 24 people, eight choices over 25 people  
  - $8.95
- **American Deli** – roast beef, ham, turkey & salami with Swiss, American & cheddar cheese with lettuce, tomato, onion & pickles, served with bread assortment and condiments  
  - $9.95
- **Little Salad Sandwiches** – mini rolls filled with choices of tuna salad, deviled egg salad & chicken salad  
  - $7.95
- **Picnic Platter** – mini rolls with choices of turkey, baked ham, and roast beef with Swiss, mixed greens & honey mustard  
  - $7.95
- **Traditional Tea Sandwiches** – smoked salmon / curried chicken salad / tarragon chicken salad / deviled egg salad / tuna salad / ham & Swiss / turkey & cheddar / cucumber & watercress  
  - $42.00
  
  - three dozen minimum order for each filling
- **Focaccia Squares** – Italian focaccia bread filled with up to four choices: Sicilian / balsamic eggplant / roast beef & cheddar / turkey & Havarti / Tuscan chicken  
  - $8.95
A LA CARTE SPECIALTY SALADS

8 person minimum order

SOUTHERN CHICKEN – Cajun spiced grilled chicken with avocado, pecan, cheddar cheese, black beans, corn, green onion, tomato over romaine with cilantro-ranch dressing $4.99

SALMON OR TUNA NICOISE – Mixed greens with green beans, tomato, potato, cucumber, Egg, olive, & red onion with Dijon vinaigrette $7.99

ASIAN SHRIMP – Edamame, mango, quinoa, avocado, scallion, cabbage, red pepper & almonds over mixed greens with creamy ginger vinaigrette $7.99

TOMATO BASIL BRUSCHETTA – Grilled chicken, fresh mozzarella and topped with seasoned tomatoes over romaine with balsamic vinaigrette $4.99

TURKEY COBB – roasted turkey breast with bacon, egg, tomato, cucumber, danish blue cheese, corn & red pepper over romaine with balsamic vinaigrette $4.99

COUNTRY GREENS – Diced apples, cranberries, hickory bacon, danish Blue cheese, and toasted walnuts over mixed greens with sherry-shallot vinaigrette $4.99

KOREAN STEAK HOUSE SALAD (GO CHU JANG) – Mixed greens with cucumber, green onion, red pepper, radish, Mango, fried shallot and sesame-ginger vinaigrette $7.99

BOWLS

KUNG PAO CHICKEN ZOODLES – Zucchini noodles topped with cucumber, pepper, edamame, red cabbage, carrot, scallion, peanut sauce & soy-ginger sauce $9.25

KUNG PAO TOFU ZOODLES – Zucchini noodles topped with cucumber, pepper, edamame, red cabbage, carrot, scallion, peanut sauce & soy-ginger sauce $8.25

NAKED BURRITO BOWL - CHICKEN – Brown rice, black beans & corn, pico de gallo, avocado, romaine, cheddar cheese and chipotle aioli $9.50

NAKED BURRITO BOWL - PULLED PORK – Brown rice, black beans & corn, pico de gallo, avocado, romaine, cheddar cheese and chipotle aioli $9.50

GREEN GODDESS BUDDHA BOWL – Sweet Potato, Brussel sprouts, cauliflower, spinach, brown rice, chick peas and avocado. Green Goddess dressing $8.50

FALAFEL BOWL – House made falafel over spinach, feta cheese, red cabbage, brown rice, cucumber, tomato, harissa & tzatziki sauce $9.00
**HOT ENTRÉE PACKAGE**

- **10 person minimum**
- Choice of one Entrée, Two Side Dishes & One green salad
- Includes miniature cookies, breads, soda, Poland spring water, all disposables & serve-ware

- Additional side dish $2.99 per person
- Additional entrée of lesser value $6.99 per person

### POULTRY ENTRÉES

$18.95 per person

<table>
<thead>
<tr>
<th>Entrée</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>INDONESIAN GINGER CHICKEN</strong></td>
<td>soy sauce and honey</td>
</tr>
<tr>
<td><strong>CHICKEN POT PIE</strong></td>
<td>A casserole with carrots, onions, peas, mushroom, potato &amp; biscuit topping</td>
</tr>
<tr>
<td><strong>CHICKEN MILANESE</strong></td>
<td>breaded chicken cutlets topped with fresh tomato, basil &amp; Arugula</td>
</tr>
<tr>
<td><strong>CHICKEN TIKKA MASALA</strong></td>
<td>Marinated chicken in a spiced creamy sauce</td>
</tr>
<tr>
<td><strong>HERB ROASTED TURKEY BREAST ROULADE</strong></td>
<td>and country gravy</td>
</tr>
<tr>
<td><strong>SALTIMBOCCA CHICKEN</strong></td>
<td>chicken breast with prosciutto, fontina, sage &amp; Merlot sauce</td>
</tr>
<tr>
<td><strong>CHICKEN PARMESAN</strong></td>
<td>marinara, mozzarella &amp; Romano cheese</td>
</tr>
<tr>
<td><strong>CHICKEN SAVOY</strong></td>
<td>garlic, herbs, Parmesan &amp; red wine vinegar</td>
</tr>
<tr>
<td><strong>SOUTHERN BUTTERMILK FRIED CHICKEN</strong></td>
<td></td>
</tr>
<tr>
<td><strong>COQ AU VIN</strong></td>
<td>braised with carrots, onions, celery, herbs and red wine</td>
</tr>
<tr>
<td><strong>TANDOORI STYLE CHICKEN</strong></td>
<td>marinated in yogurt and garam masala</td>
</tr>
<tr>
<td><strong>CHICKEN FRANCAISE</strong></td>
<td>lemon, parsley &amp; wine sauce</td>
</tr>
<tr>
<td><strong>CHICKEN CACCIATORE</strong></td>
<td>tomato, mushroom, red pepper &amp; olives</td>
</tr>
<tr>
<td><strong>PORCINI CHICKEN</strong></td>
<td>in a porcini mushroom &amp; brandy cream sauce</td>
</tr>
<tr>
<td><strong>CHIPOTLE BBQ CHICKEN</strong></td>
<td>Slow cooked &amp; basted with our house made sauce</td>
</tr>
<tr>
<td><strong>MOM’S TURKEY MEATLOAF WITH GRAVY</strong></td>
<td></td>
</tr>
<tr>
<td><strong>SAUTÉED CHICKEN MEDALLIONS</strong></td>
<td>portobello mushrooms &amp; Marsala wine sauce</td>
</tr>
<tr>
<td><strong>SICILIAN CHICKEN</strong></td>
<td>chicken pieces braised with figs, apricots, olives, green peppercorns and Madeira wine</td>
</tr>
<tr>
<td><strong>LEMON &amp; HERB ROASTED CHICKEN</strong></td>
<td>cut into eights</td>
</tr>
</tbody>
</table>

### SEAFOOD ENTRÉES

$23.95 per person

<table>
<thead>
<tr>
<th>Entrée</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>SAUTÉED FLOUNDER FILLET</strong></td>
<td>with plum tomato, olive &amp; caper</td>
</tr>
<tr>
<td><strong>FLOUNDER FRANCAISE</strong></td>
<td>lemon &amp; basil wine sauce</td>
</tr>
<tr>
<td><strong>MARYLAND CRAB CAKES</strong></td>
<td>with chipotle aioli</td>
</tr>
<tr>
<td><strong>HARISSA &amp; HONEY GLAZED FLOUNDER FILLET</strong></td>
<td>ADD $3</td>
</tr>
<tr>
<td><strong>FAROE ISLAND SALMON FILLET</strong></td>
<td>lemon brown butter</td>
</tr>
<tr>
<td><strong>HOISIN BBQ SALMON</strong></td>
<td>$85 SM $169 LG sesame, ginger, scallion &amp; red pepper</td>
</tr>
<tr>
<td><strong>SHRIMP SCAMPI</strong></td>
<td>garlic, lemon, butter &amp; light cream</td>
</tr>
<tr>
<td><strong>SOY-MISO GLAZED COD LOIN</strong></td>
<td></td>
</tr>
<tr>
<td><strong>CRISPY COCONUT FLOUNDER</strong></td>
<td>with soy-ginger dipping sauce</td>
</tr>
<tr>
<td><strong>MUSTARD CRUSTED SALMON</strong></td>
<td>lemon wine sauce</td>
</tr>
<tr>
<td><strong>GRILLED LEMON HERB SALMON</strong></td>
<td>Dilled horseradish sauce</td>
</tr>
<tr>
<td><strong>COD PUTTANESCA</strong></td>
<td>tomato, caper, olive &amp; fennel</td>
</tr>
</tbody>
</table>
**VEGETARIAN ENTRÉES**

$17.95 per person

- PoLENTA GRATIN WITH SPINACH, TOMATO & MOZZARELLA
- EGGPLANT & PESTO LASAGNA
- RICOTTA LASAGNA
- GREEK SPINACH & FETA PIE
- INDIAN VEGETABLE KORMA — Simmered in coconut curry sauce
- ❀ RATATOUILLE & QUINOA STUFFED PORTOBELLO
- EGGPLANT ROLLATINI — marinara & Romano

**MEAT ENTRÉES**

$18.95 per person

- BAKED HAM — grain mustard, Bourbon & brown sugar glaze
- SPICY PORK VINDALOO — braised pork in traditional spices
- SWEET ITALIAN SAUSAGE — sautéed peppers & onions lite tomato sauce
- SHEPHERD’S PIE — ground beef braised with carrots, onions & peas Topped with mashed potato

$20.95 per person

- MEATBALLS & MARINARA
- MEDALLIONS OF PORK — portobello Marsala wine sauce
- SLOW COOKED PULLED PORK — chipotle BBQ sauce
- PORK SCALOPINI AU POIVRE — green peppercorns & brandy cream sauce
- THAI RED COCONUT CURRIED BEEF — simmered with peppers, onions and cilantro

$21.95

- HOISIN BBQ PORK LOIN — Chinese five spice, scallion, garlic & sesame
- STUFFED ROAST PORK LOIN — sausage, apple & cranberry stuffing with shallot cider sauce

$23.95 per person

- BEEF STROGANOFF — mushrooms, mustard & sour cream over buttered egg noodles
- BEEF BOURGUIGNON — braised with mushrooms, vegetables & red wine
- LAMB TAGINE — braised with plum tomato, carrots, almonds & raisins

$25.95 per person

- SOY-GINGER GRILLED LONDON BROIL — sliced with caramelized onions
- ROAST TRI-TIP OF BEEF — Asian chimichurri sauce

$28.95 per person

- BBQ BABY BACK RIBS
- INQUIRE FOR PRICING
- ROASTED GARLIC & ROSEMARY FILET MIGNON — Red wine demi glace
- FILET MIGNON AU POIVRE — red wine demi glace
- MERLOT BRAISED BRISKET OF BEEF — braised with carrots, onions and herbs
- TAMARIND BRAISED SHORT RIBS — with ginger, tomato and wine
SIDE DISHES

PASTA

GARGANELLI PASTA — peas, prosciutto, tomato-garlic cream sauce
PENNE WITH VODKA SAUCE
PENNE BOLOGNESE
BAKED MACARONI & FOUR CHEESE
  » $16 small 4-6, $32 Large 10-15
MEZZI RIGATONI — Fresh spinach, porcini & portobello mushroom cream sauce
TUSCAN FARFALLE PASTA — grilled vegetables, arugula & pesto cream
ORZO — roasted vegetables & pesto cream
ORECCHIETTE — ground sausage, broccoli rabe, garlic & Parmesan
RIGATONI — Italian sausage, eggplant, peppers, onions & marinara sauce
CAVATELLI — Romano, basil-pesto cream

✓ Available with gluten free Penne Pasta

GRAINS

MEXICAN RICE WITH BLACK BEANS & SCALLION
VEGETABLE RICE PILAF — carrots, peas, onion & corn
HOPPIN’ JOHN — rice with black eyed peas, green onion & Bacon
CHINESE STYLE VEGETABLE FRIED RICE
WILD RICE PILAF — green onion & cranberry
COCONUT BASMATI RICE — Scallion, ginger & cilantro
  » Available without coconut
RISOTTO WITH WILD MUSHROOM & TRUFFLE

POTATOES

CANDIED KAHLUAA SWEET POTATO
GREEK POTATO — Roasted red potato with lemon, olive oil & oregano
ROSEMARY & GARLIC ROASTED IDAHO POTATO
MAPLE ROASTED SWEET POTATO
MISO GLAZED SWEET POTATO
ROASTED GARLIC MASHED POTATO
SMASHED RED BLISS — sour cream, butter & scallion
CLASSIC HOME-STYLE MASHED POTATO
CREAMY POTATO GRATIN — Baked with herbs, shallots & Gruyere cheese

VEGETABLES

BROCCOLI RABE WITH TOASTED GARLIC
ZUCCHINI PROVENCAL WITH TOMATO & BASIL
RATATOUILLE OF VEGETABLES
SESAME GREEN BEANS
SAUTÉED GREEN BEANS WITH CRISPY SHALLOTS & THYME
CURRIED ROASTED CAULIFLOWER
CORN SUCCOTASH — lima beans, peas, peppers & tomato
HONEY GLAZED ROASTED CARROTS
HERB GRILLED VEGETABLES WITH BALSAMIC
CREAMED SPINACH
SAUTÉED BROCCOLI & GARLIC
# COLD ENTRÉE PACKAGE

These room temperature displays are perfect for no-fuss buffets indoors or outdoors, designed to “make your own” sandwiches or an easy-serve lunch or dinner

| 10 person minimum | Choice of one Entrée, one prepared salad & One green salad | Includes miniature cookies, soda, Poland spring water, all disposables & serve-ware |

## POULTRY DISPLAYS

$19.95 per person

- **GRILLED BALSAMIC CHICKEN** — served with fresh mozzarella, tomato, roasted garlic aioli & rolls
- **CHICKEN SOUVLAKI** — displayed with lettuce, feta cheese, tomato, cucumber, onions, olives & tzatziki sauce with pita bread
- **MEDITERRANEAN CHICKEN** — lemon marinated grilled chicken breast with grilled vegetables, pesto, balsamic glaze & rolls
- **HERB ROASTED TURKEY** — served sliced with dilled Havarti, cranberry mustard and rolls
- **ITALIAN CHICKEN CUTLETS** — displayed with lettuce, tomato, shaved red onion, & basil mayo with rolls

## MEAT DISPLAYS

<p>| | | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>FILET MIGNON AU POIVRE</strong> — sliced tenderloin with horseradish sauce &amp; rolls</td>
<td><strong>FILET MIGNON WITH GARLIC &amp; ROSEMARY</strong> — sliced roasted tenderloin with horseradish sauce &amp; rolls</td>
<td><strong>VIETNAMESE BEEF LETTUCE WRAPS</strong> — sliced Soy-ginger grilled beef, pickled vegetables, mint, cilantro &amp; sriracha aioli with Boston lettuce cups</td>
</tr>
<tr>
<td>$28.95</td>
<td>$28.95</td>
<td>$22.95</td>
</tr>
<tr>
<td><strong>HERB CRUSTED PORK LOIN</strong> — sliced &amp; served with broccoli rabe, cherry peppers, stone ground mustard, provolone &amp; rolls</td>
<td><strong>MAPLE GLAZED HAM</strong> — sliced smoked ham with maple glaze served with southern coleslaw, honey mustard sauce &amp; rolls</td>
<td><strong>HERB CRUSTED PORK LOIN</strong> — sliced &amp; served with broccoli rabe, cherry peppers, stone ground mustard, provolone &amp; rolls</td>
</tr>
<tr>
<td>$20.95</td>
<td>$20.95</td>
<td>$22.95</td>
</tr>
</tbody>
</table>

## SEAFOOD DISPLAYS

$23.95 per person

- **POACHED SALMON FILLET** — delicate poached salmon medallions with sliced roma tomatoes, romaine cucumber, shaved red onion, & dilled horseradish sauce
- **HOISIN SALMON** — seared Asian marinated salmon medallions with sesame bok choy & mango salsa

- additional entrée of lesser value $6.99 per person
- Additional side dish or salad $2.99 per person

© 2021 The Fruited Plain LLC. 973-865-8057 www.thefruitedplain.com
DESSERTS

eight person minimum

MINIATURE COOKIES $2.75

BARS & COOKIES – Lemon bars, pecan bars, brownies and blondies with assorted miniature cookies $3.75

CHOCOLATE CHIP COOKIES $1.50

BLONDIES & BROWNIES $3.00

CHOCOLATE COVERED STRAWBERRIES $1.75
   » three dozen minimum order

FRESH FRUIT SALAD $3.50

SLICED FRUIT DISPLAY $4.50

MINI CANNOLIS $79.00
   » three dozen per order

NEW YORK STYLE CHEESE CAKE – Serves up to 14 $34

CHOCOLATE LAYER CAKE – serves up to 14 $35.00

CARROT CAKE WITH CREAM CHEESE FROSTING – serves up to 14 $34.00

TIRAMISU CAKE – serves up to 14 $35.00
INFORMATION

"ALLERGY STATEMENT: MENU ITEMS MAY CONTAIN OR COME IN CONTACT WITH WHEAT, EGGS, PEANUTS, TREE NUTS, AND MILK FOR MORE INFORMATION PLEASE CONTACT US."

EVENT PLANNING
WE WILL CUSTOMIZE A MENU THAT MEETS YOUR NEEDS FOR ANY TYPE OF EVENT. WE PROVIDE PROMPT DELIVERY & SETUP AS WELL AS STAFFING AND RENTAL NEEDS.

ORDER PLACEMENT
FIRST COME FIRST SERVE. YOUR BUSINESS IS IMPORTANT TO US AND WE WILL MAKE EVERY EFFORT TO ACCOMMODATE LAST MINUTE REQUESTS. ORDERS PLACED AFTER 12PM FOR THE NEXT BUSINESS DAY MAY HAVE MENU LIMITATIONS. SOME ITEMS CAN REQUIRE UP TO 72 HOURS NOTICE. PLEASE BOOK YOUR EVENT AS FAR IN ADVANCE AS POSSIBLE TO RESERVE YOUR DATE AND TIME. WE ONLY ACCEPT A FEW ORDERS EACH DAY.

PRESENTATION, RENTALS & DISPOSABLES
UNLESS OTHERWISE COORDINATED FOODS WILL BE PRESENTED IN DISPOSABLE TRAYS AND BOWLS WITH PLASTIC SERVING UTENSILS. UPScale DISPOSABLES ARE AVAILABLE AT AN ADDITIONAL CHARGE. DISPLAY EQUIPMENT LIKE SILVER CHAFFING DISHES, CHINA OR SILVER PLATTERS MAY HAVE ADDITIONAL CHARGES. WE CAN FACILITATE ANY RENTALS YOU MAY NEED AS WELL.

CANCELLATIONS
CANCELLATIONS RECEIVED IN WRITING WITH MORE THAN 24 HOURS NOTICE BEFORE DELIVERY TIME WILL NOT INCUR ANY FEES. CANCELLATIONS RECEIVED IN WRITING WITHIN 24 HOURS OF DELIVERY WILL INCUR A 50% CHARGE. MONDAY ORDER CANCELLATIONS MUST BE PLACED BEFORE 5PM ON SATURDAY.

DELIVERY
MINIMUM ORDER FOR DELIVERY $100. DELIVERY CHARGES ARE BASED ON DISTANCE TRAVELED. WE PRIDE ON BEING PROMPT HOWEVER, PLEASE ALLOW 15 MINUTES BEFORE OR AFTER CONTRACTED DELIVERY TIME FOR EXTREME TRAFFIC CONDITIONS. DRIVER GRATUITY IS APPRECIATED AND SHOULD BE ADDED TO YOUR INVOICE WHEN ORDERING.

PAYMENT TERMS
ALL PRODUCTS, RENTALS AND SERVICES MUST BE PAID IN FULL BY THE DAY OF DELIVERY. WE ACCEPT ALL MAJOR CREDIT CARDS, CHECKS AND CASH. HOUSE ACCOUNT TERMS ARE 15 DAYS NET BY DIRECT DEPOSIT OR CHECK.